

MARCEL

BAR & BISTRO

THE TRUFFLE COLLECTION

Earth to Table

A tribute to Essington's local truffle harvest, this seasonal menu celebrates decadent ingredients, elevated with Marcel's signature sophistication and refined flair. A delicious mix of reimagined favourites and indulgent creations, each spotlighting truffle's earthy, umami-rich depth and aromatic flavour.

TRUFFLE TASTING MENU 115

For the discerning truffle enthusiast, savour the full array of our four delectable truffle-inspired dishes.

À LA CARTE

BAKED PIEDMONT TOMINO CHEESE 33

Creamy Tomino Cheese, Shaved Local Truffles & Amarena Cherries (GF, V)

SEARED ABROLHOS SCALLOP 39

Served with Cauliflower, Shaved Local Truffles & Salmon Caviar (GF)

HOMEMADE LINGUINE 42

Truffled Egg, Pecorino, Leek Crème (V)

CRÈME CARAMEL 25

Truffle Honey, Rum Drunken Raisin (GF)

FRESH SHAVED TRUFFLES 10

Served at the Table

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE